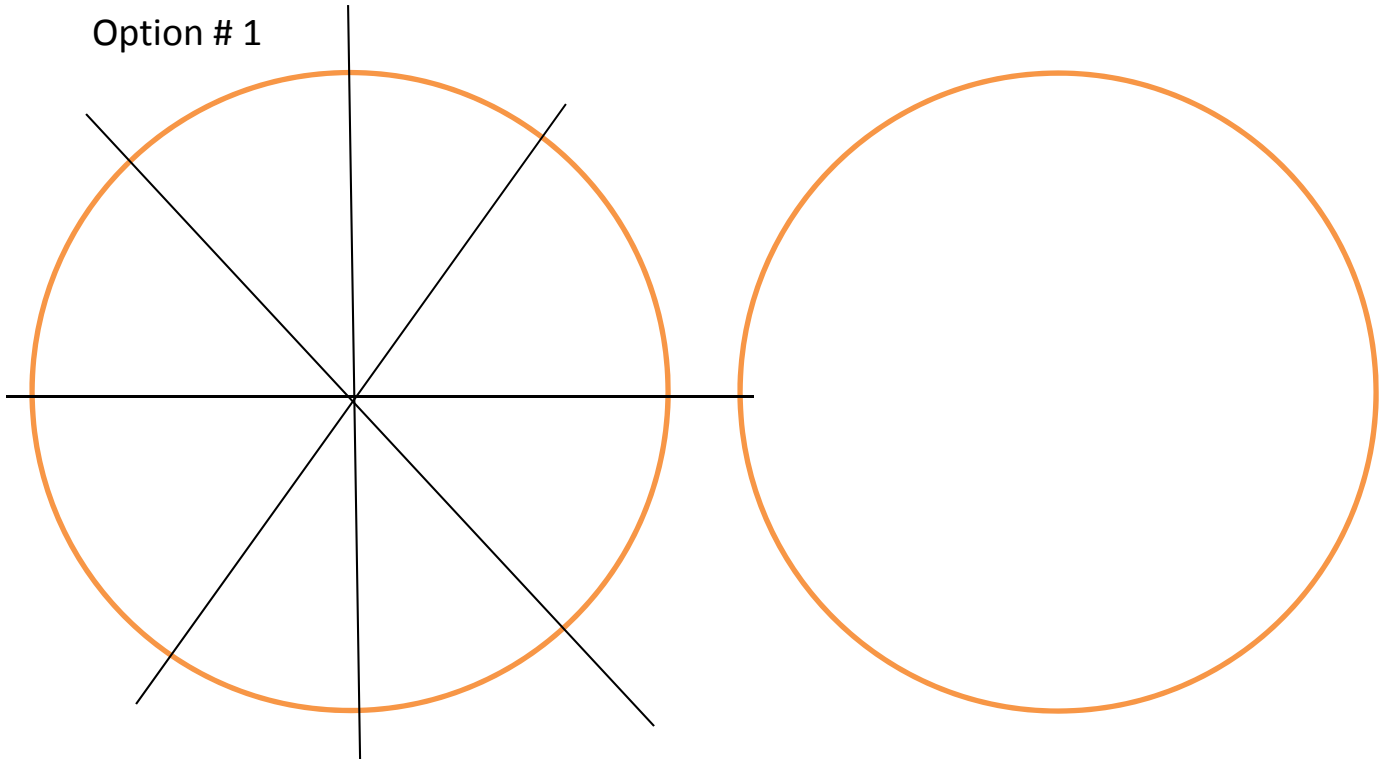


Option # 1



### KUFFLES-

1. Divide yeast dough into 2 sections and roll into 2 equal size circles.
2. Score rolled dough so there are 8 section in each circle.
3. Spread softened margarine generously on the surface of each circle, generously sprinkle cinnamon and sugar all over both of the circles.
4. Use a pizza cutter to cut out the 8 section from each dough and roll up like a croissant from the fat end of each triangle to the pointed end.
5. Bake at 400F for 12-15 minutes depending on the size.

